



Information Session for the Integration of Standards & Specifications for Foods & Livestock Products

2017. 5.

Deputy Director General for Food Standard Planning



Ministry of Food and
Drug Safety

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Background

| Background

Integration of processed livestock products into “Standard and Specifications for Foods”

Prior announcement of draft partial amendment of 「Livestock products Sanitary Control Act」 & 「Food Sanitation Act」 ('16.4.21)

- Deleted items relevant to “processing” from 「Livestock Products Sanitary Control Act」
- Transferred standards & specifications of ‘processed livestock products’ to 「Food Sanitation Act」
 - * Processed livestock products : milk products, meat products, egg products
- Processed livestock products are subject to same management as general processed foods



Progress so far

- Prepared draft comprehensive amendments of standards & specifications for foods and livestock products (~'16.7)
- Collected comments from industry, academia, etc. on the draft amendment
 - Briefing the integration plan and collecting comments through 'Food Code Improvement Consultative Group' (7 times, '16.6.14~7.19)
 - Expert consultation on food ingredients, microorganisms, etc.(4times, 5.18~7.14)
- Advance notification & WTO Notification ('16.8.2~10.1)
 - Issue press releases (3times, 7.5~8.12)
- Public notification for the comprehensive amendments of integration of standards & specifications for foods and processed livestock products ('16.12.29)
- Modified enforcement date & advance notification to complement inadequate matters ('17.4.17)

II

Main Amendments

II Main Amendments

1. Directions for integrating standards & specifications for foods and livestock products

2. Reorganizing editing system of Food Code
3. Amendments to general provisions and common standards
4. Alignment of food types

Directions for integrating standards & specifications for foods and livestock products

Integration of standards & specifications for foods and livestock products and overall alignment of the system

- Integrated and aligned standards & specifications for livestock products into foods
 - * **111** livestock products types (incl. packaged meat) + **250** foods types → **273** types of foods
- Combined 'general processed foods outside the scope of individual specifications' with individual specifications
- Combined similar food types which were simply distinguished by the differences in component content
- Aligned standards & specifications for products frequently associated with civil petitions

II Main Amendments

1. Directions for integrating standards & specifications for foods and livestock products
- 2. Reorganizing editing system of Food Code**
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Improvement of editing system

- **Enhancing the readability of 'Food Code' : Editing the system of Food Code**
 - **Common standards, individual standards & test methods are mixed together in each provision**
 - **Clarified to ensure food businesses and relevant public officials can easily find regulations**
 - **Re-edited definitions of terms and general principles which are scattered throughout the Code**
 - **Combined test methods specified in individual standards into general test methods**
 - **Combined specifications of 'general processed foods with outside scope of individual specifications' with specifications for individual food types**

II Main Amendments

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Current	Proposed amendment
<p>12) The standard sugar content (Brix°) of 100% fruit/vegetable juice extract shall be as follows :</p> <ol style="list-style-type: none"> (1) Grapes, European pears : Not less than 11° (2) Apples, limes : Not less than 10° (3) Mandarin orange, grapefruits, papayas : Not less than 9° (4) Pears, guavas : Not less than 8° (5) Peaches, apricots, strawberries, lemons : Not less than 7° (6) Plums, melons, Japanese apricot : Not less than 6° (7) Others : Follow references 	<p>12) The standard sugar content (Brix°) of 100% fruit/vegetable juice extract shall be as follows :</p> <ol style="list-style-type: none"> (1) Mangoes : Not less than 13° (2) Pineapples : Not less than 12° (3) Grapes, oranges, European pears : Not less than 11° (4) Apples, limes : Not less than 10° (5) Mandarin orange, grapefruits, papayas : Not less than 9° (6) Pears, watermelons, guavas : Not less than 8° (7) Peaches, apricots, strawberries, lemons : Not less than 7° (8) Plums, melons, Japanese apricot : Not less than 6° (9) Tomatoes : Not less than 5° (10) Others : Follow references



Definitions of Terms

- Modified definitions for ‘solid foods’, ‘pasteurization’ and ‘Yumilkaw (oil and honey pastry)’
- Moved terms defined in Chapter 6 “Specifications for fishery products” & Chapter 7 “Standards & specifications for prepared foods from food service businesses” to Chapter 1 “General provisions”

Current	Proposed amendment
<p>2. Explanations of terms</p> <p>25) “Pasteurization” means, unless otherwise specified, destroying vegetative cells of microorganisms, such as bacteria, yeasts and molds, etc.</p>	<p>3. Explanations of terms</p> <p>36)) “Pasteurization” means, unless otherwise specified, inactivating and reducing vegetative cells of microorganisms, such as bacteria, yeasts and molds, etc.</p>



Requirements for food ingredients & manufacturing/processing standards

- Added raw deep sea water & treated deep sea water (concentrated water, deionized mineral water, mineral concentrated water) in the requirement for ‘food processing water’

Current	Proposed amendment
<p>2. Food ingredient standards</p> <p>(7) Food processing water shall meet the drinking water standards under “Management of Drinking Water Act.”</p>	<p>1. Food ingredient standards</p> <p>(7) Food processing water shall meet the drinking water standards under “Management of Drinking Water Act;” or shall be fresh water, concentrated water, deionized mineral water or mineral concentrated water that meets the standards & specifications under the “Development and Management of Deep Sea Water Act.”</p>



Standards & specifications for food in general

- Combined and organized standards & specifications of microorganisms which are dispersed throughout the Code
- Established specifications for sanitary indicator bacteria in common standards for the sanitary management of foods
- Combined contents of standards & specifications for fishery products into common standards & specifications



Proposed amendment	Notification
<p>(17) Specifications for fried foods Acid value and peroxide value of foods fried in oils or oil-treated shall be not more than 5.0 and 60.0, respectively. However, those for which standards and specifications are otherwise specified shall be excluded.</p>	<p><Delete> Fried foods (Deletion of food type) -> Processed fishery processed products, processed cereal products, Other processed products, etc.</p>
<p>(18) Capsules used in manufacturing/processing foods</p> <ol style="list-style-type: none"> ① Disintegration test : Acceptable ② pH : 3.0~7.5 ③ Arsenic (mg/kg) : Not more than 1.5 ④ Heavy metal (mg/kg) : Not more than 50 ⑤ Preservatives (Methyl p-hydroxybenzoate, ethyl p-hydroxybenzoate) : Not more than 1.0 (As parahydroxybenzoic acid) 	<p>(17) Move to common standards (delete capsule food type)</p>



Storage and distribution standards

- Relaxed storage and distribution standards for products which are less likely to have sanitary problems even without regulations due to the development of food industry
 - Previously, frozen products allowed to be thawed were limited to breads, rice cakes, chocolates and *jeotkal* (salted and fermented seafoods)
fruit and vegetable juices, chesses, butters, processed fishery products (vacuum packed after sterilization/pasteurization) are additionally permitted
 - Room-temperature dried fishery products (ex. Dried fish) are allowed to be stored & distributed as frozen products
 - Frozen distribution is allowed for room-temperature sauces, soy sauces and pastes, edible fats and oils and processed spice products which are packed with frozen foods and packaged to be not exceed 20 g

II Main Amendments

1. Directions for integrating standards & specifications for foods and livestock products
2. Reorganizing editing system of Food Code
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- 4. Alignment of food types**

1. Confectionaries, breads or rice cakes



- Simplification by combining food groups of confectioneries, breads and rice cakes
- Maintained specific types but reasonably arranged food groups of ice confectioneries and dumplings
 - Confectioneries (ice confectionery) → Ice products (ice confectionery)
 - Breads or rice cakes (dumpling) → Convenience food (dumpling)

Before amendment		After amendment	
Food group	Food type	Food group	Food type
1. Confectioneries	Confectionery	1. Confectioneries, breads and rice cakes	Confectionery
	Candy		Candy
	Chewing gum		Chewing gum
	Ice confectionery		Bread
2. Breads or rice cakes	Bread		Rice cake
	Rice cake	2. Ice products	Ice confectionery
	Dumpling	3. Convenience foods	dumplings



- Modified definitions of food types for clear classification
 - Revised phrasings by deleting unnecessary words, etc.

Current	Proposed amendment
<p>(1) Confectionery</p> <p>A product manufactured by baking or frying etc. of grain flour, etc., as a main ingredient; or by adding food or food additives to such ingredient; including biscuits, wafers, cookies, crackers, <i>Hangwa</i> (Korean traditional sweets) and snacks, etc.</p>	<p>(1) Confectionery</p> <p><Same as the current definition></p>
<p>(2) Bread</p> <p>A dough fermented or unfermented made with wheat flour or other grain flour as main ingredient and adding other food or food additive ; or its cooked products; including loaf breads, cakes, sponge cakes, donuts, pizzas, pies, hot dogs, etc.</p>	<p>(2) Bread</p> <p>A dough fermented or unfermented made with wheat flour or other grain flour, <u>sugar, fat and oil, and egg</u>, etc. as main ingredients; or a <u>frozen mixture with cream, sugar and eggs, etc. as main ingredients</u>; and their cooked products; including loaf breads, cakes, sponge cakes, donuts, pizzas, pies, hot dogs, <u>tiramisu and mousse cakes, etc.</u></p>

2. Ice products

- Ice creams in processed livestock products, Ice confectionery in confectioneries & ices are reclassified into **Ice products (newly established food group)**

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
Processed milk products	Ice creams	Ice cream	Ice products	Ice creams	Ice cream
		Ice milk			Ice milk
		Sherbet			Sherbet
		Low-fat ice cream			Low-fat ice cream
		Non-milk fat ice cream			Non-milk fat ice cream
	Ice cream powders	Ice cream powder		Ice cream mixes	Ice cream mix
		Ice milk powder			Low-fat ice cream mix
		Sherbet powder			Ice milk mix
		Non-milk fat ice cream powder			Sherbet mix
		Non-milk fat ice cream mix			Non-milk fat ice cream mix
	Ice cream mixes	Ice cream mix		Ice confectionery	Ice confectionery
		Ice milk mix			Edible ices
		Sherbet mix		Edible ices	Ices for fisheries
		Low-fat ice cream mix			
Confectioneries		Ice confectionery			
Other foods	Ices	Edible ices			
		Ices for fisheries			



● Unified the pasteurization requirement for ice creams and ice confectioneries

Current	Prior notice
<Manufacturing/processing standards for ice creams>	<Manufacturing/processing standards for ice confectioneries>
2) Pasteurization shall be performed at 68.5°C for not less than 30 min. or using alternative methods with equal or better effect; (except that lactic acid bacteria-containing products may be exempted from pasteurization process as necessary)	1) Pasteurization shall be performed, keeping the center temperature of the product at 68.5°C for not less than 30 min. or using alternative methods with equal or better effect; (except that lactic acid bacteria-containing products may be exempted from pasteurization process as necessary)
<Manufacturing/processing standards for ice confectioneries>	
1) Ice confectioneries shall be frozen after pasteurization with heat treatment at not less than 63°C (center temperature of product) for 30 min., or using alternative methods with equal or better effect	<Maintain the current standard>

● Harmonized the standards & specifications of bacteria count and coliform group according to the integration of food types (Prior notification)

- Bacteria count (n,c,n,M) : 5, 2, 10,000, 50,000 → ~~5, 2, 10,000, 100,000~~
- Coliform group (n,c,n,M) : 5, 2, 0, 10 → ~~5, 2, 10, 100~~



3. Processed cocoa products or chocolates



- **Combined subdivided chocolate types based on cocoa solid content**

- 'Sweet chocolate' & 'family milk chocolate' are combined into 'chocolate' & 'milk chocolate'

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
3. Processed cocoa products or chocolates	Processed cocoa products	Cocoa mass		Processed cocoa products	Cocoa mass
		Cocoa butter			Cocoa butter
		Cocoa powder			Cocoa powder
		Other cocoa products			Other cocoa products
	Chocolates	Chocolate	3. Processed cocoa products or chocolates	Chocolates	Chocolate
		Sweet chocolate			Milk chocolate
		Milk chocolate			White chocolate
		Family milk chocolate			Semi-sweet chocolate
		White chocolate			Processed chocolate products
		Semi-sweet chocolate			
Processed chocolate products					



- **For clear classification of processed cocoa products and confectioneries, added "excludes those falling under chocolates, confectioneries, breads or rice cakes" in the definition of other cocoa products**

- Other cocoa products are limited to 100% cacao products other than cocoa mass, butter or powder and products manufactured by simply mixing cocoa mass, butter or powder with foods and food additives.

Current	Proposed amendment
<Other cocoa products>	<Other cocoa products>
1) A product processed by mixing the ingredient derived from cacao fruit with foods or food additives; other than cocoa mass, cocoa butter and cocoa powder.	1) A product made by simply processing ingredient derived from cacao beans, such as by grinding or pressing, etc., or a mixture made by adding food or food additives, etc. to such products, other than cocoa mass, cocoa butter and cocoa powder. However, it excludes those falling under the category of chocolates, confectioneries, breads and rice cakes, etc.



- Revised the definition of 'chocolate products' (products made by mixing, coating or filling chocolates to nuts, confectioneries, candies, etc.)
 - Prevent confusion among 'confectionery', 'bread' & 'chocolate products'
 - Revised the definition to ensure that products made with cocoa solid content of not less than 2% (30% in case of semi-sweet chocolate) are classified into chocolate products

Current	Proposed amendment
<Chocolates>	<Chocolates>
(7) Chocolate products Products that are processed by mixing, coating, filling, etc. the foods, such as nuts, candies, biscuits., with the chocolates specified in ① (Chocolate)~⑥(Semi- sweet chocolate); and that have a cocoa solid content of not less than 2%.	(5) Chocolate products Products that are processed by mixing, coating, filling, etc. the foods, such as nuts, candies, biscuits., with the chocolates specified in (1)(Chocolate)~(4)(Semi-sweet chocolate); and that have a cocoa solid content of not less than 2%.



4. Sugars, 5. Jams



- **Combined food types with same specifications other than quality specifications but distinguished by differences in properties**

- Classification of sucrose, glucose and fructose based on their properties, combined specific food types for oligosaccharides

Before amendment			After amendment				
Food group	Food class	Food type	Food group	Food class	Food type		
Jams		Jam	Sugars	Sucrose	Sugar (sucrose)		
		Marmalade			Other sugar (sucrose)		
		Other jam		Sugar syrups	Sugar syrups		
Sucrose		White sugar (sucrose)		Oligosaccharides	Glucose	Oligosaccharide	
		Brown sugar (sucrose)				Oligosaccharide products	
		Other sugar (sucrose)				Fructose	Fructose
Glucose		Liquid glucose		Fructose		Other fructose	
		Powder/crystalline glucose				Yeot (Taffies)	Starch syrup
Fructose		Liquid fructose		Sugar products			Other taffies
		Crystalline fructose					Dextrin
		Other fructose	Sugar products				
Yeot (Taffies)		Starch syrup	Jams		Jam		
		Other taffies			Other jam		
		Dextrin	Oligosaccharides				Sugar syrups
Sugar syrups	Fructo-oligosaccharides						
Oligosaccharides		Fructo-oligosaccharides					
		Isomalto-oligosaccharides					
		Galacto-oligosaccharides					
		Malto-oligosaccharides					
		Xylo-oligosaccharides					
Gentio-oligosaccharides							
Other oligosaccharides							



- **Revised the definitions according to the alignment of food types**

- Modified the definition to include jams made with ingredients other than fruits & vegetables (ex. Milk jam)

Current	Proposed amendment
<Jams>	<Sugar products>
<p>1) Jam A product manufactured by jellifying fruits or vegetables (not less than 40% as fresh weight; not less 30% in case of berries except strawberry) with sugars.</p>	<p>1) Jam A product manufactured by jellifying fruits or vegetables (Not less than 30% as fresh weight) together with sugars.</p>
<p>2) Marmalade A product manufactured by using citrus fruits (Not less than 30%) and containing the peel of citrus fruits.</p>	
<p>3) Other jam A product manufactured by processing fruits or vegetables with/without the addition of sugar, etc.; including syrup (not less than 30% as fresh weight), jelly (not less than 20% as fresh weight) and fruit pie filling, etc.</p>	
	<p>2) Other jam A product manufactured by processing fruits, vegetables, milk and processed milk products, etc. with/without the addition of sugar, etc.; including syrups (not less than 20% as fresh weight), fruit pie filling and milk jam, etc.</p>

6. Soybean curds or *Muk* (Korean starch jelly)

- Combined 'whole soybean curd' with 'soybean curd' and revised the definition of the food type

Before amendment		After amendment	
Food group	Food type	Food group	Food type
Soybean curds and <i>muk</i> (Korean starch jellies)	Soybean curd	Soybean curds and <i>muk</i> (Korean starch jellies)	Soybean curd
	Whole soybean curd		Yuba
	Yuba		Processed soybean curd
	Processed soybean curd		<i>Muk</i>
	<i>Muk</i>		

- Revised definition

Current	Proposed amendment
<p>(1) Soybean curd A product coagulated by adding coagulant to soybean solution obtained from soybean (including soybean powder; 100%, excluding edible salt)</p>	<p>(1) Soybean curd A product coagulated by adding coagulant to soy milk obtained by from pulses (including soybean powder; 100%, excluding edible salt)</p>
<p>(2) Whole soybean curd A product coagulated by adding coagulant to whole soybean solution obtained from finely grinding soybean (including soybean powder; 100%, excluding edible salt)</p>	

7. Edible fats and oils

- Combined vegetable and animal fats and oils & processed fat and oil products into a main category of “Edible fats and oils”
- Combined food types of vegetable fats and oils which were previously distinguished by the differences in manufacturing methods (pressing, extraction, etc.)
 - Olive oil, peanut oil, cottonseed oil, safflower oil, sunflower oil
- Established acid value standard for some pressed vegetable oils
 - Combined food types for pressed and extracted oils (except for sesame oil and perilla oil)
 - Established acid value of 4.0 to those fats and oils which previously did not have acid value for pressed oil

※ The current acid values for olive oil (2.0), peanut oil (3.0) and perilla oil (5.0) are maintained



Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
Edible fats and oils		Safflower oil	Edible fats and oils	Vegetable edible fats and oils	Safflower oil
		High oleic acid safflower oil			Sunflower oil
		Sunflower oil			Cottonseed oil
		High oleic acid sunflower oil			Cottonseed salad oil
		Cottonseed oil			Cottonseed stearin oil
		Cottonseed salad oil			Peanut oil
		Cottonseed stearin oil			Refined peanut oil
		Peanut oil			Pressed olive oil
		Refined peanut oil			Refined olive oil
		Pressed olive oil			Mixed olive oil
		Refined olive oil	Margarine		
		Mixed olive oil	Low fat margarine		
		Margarine	Pressed hot pepper oil		
		Low fat margarine	Hot pepper oil		
		Pressed hot pepper oil	Processed edible fats and oil products	Margarine	
		Hot pepper oil			

- Modified the definitions of “margarine” and “imitation cheese” due to the combination of food types

Current	Proposed amendment
<p><Definition of margarines></p> <p>Margarine and low-fat margarine (fat spread) in solid or liquid form produced by mixing edible fats and oils (including milk fat) with water, food and food additives, etc. then emulsifying them (In case of using milk fat as an ingredient, the weight ratio of fat content in the product shall be less than 50%)</p>	<p><Definition of margarine></p> <p>A product in solid or liquid form produced by mixing edible fats & oils (including milk fat) with water, food and food additives, etc. then emulsifying them. (In case of using milk fat as an ingredient, the weight ratio of milk fat content in the product shall be less than 50%) <Retained></p>
<p><Definition of imitation cheese></p> <p>A product manufactured by adding food or food additives to edible fats & oils and vegetable protein or their products as main ingredient then emulsifying them</p>	<p><Definition of imitation cheese></p> <p>A product manufactured by adding food or food additives to edible fats & oils and protein ingredients as main ingredient then emulsifying them</p>

8. Noodles

- **Rearranged food types according to management-based classification, no longer ingredient-based classification (many civil petitions)**
 - At times, difficult to classify food types according to the ingredients in products
 - Changed to classify based on the form of final products in terms of safe management of food products
- **Proposed re-arrangement of food types for noodles**

Before amendment		After amendment	
Food group	Food type	Food group	Food type
Noodles	Noodle	Noodles	Wet noodle
	Cold noodle		Cooked noodle
	Cellophane noodle		Dried noodle
	Oil-fried noodle		Oil-fried noodle
	Pasta		
	Other noodles		



- Revised the definitions according to the re-arrangement of food types

Current	Proposed amendment
(1) Noodle A product manufactured by using grain flour or starch, starch ingredient, modified starch, etc. as a main ingredient	(1) Wet noodle Products manufactured by using grain flour such as wheat flour or starch as a main ingredient; and packaged immediately after molding or those only whose surfaces are dried
(2) Cold noodle A product manufactured by using buckwheat flour, grain flour or starch as a main ingredient; and molded through extruding, rolling or similar manner	(2) Cooked noodle Products manufactured by cooking noodles made from flour or starch as a main ingredient after or during the noodle molding process
(3) Cellophane noodle A product manufactured by using starch (Not less than 80%) as a main ingredient	(3) Dried noodle Products manufactured by drying wet or cooked noodles and composed of not more than 15% moisture
(4) Oil-fried noodles A product manufactured by cooking the noodle and then oil frying it	(4) Oil-fried noodle Products manufactured by frying wet, cooked or dried noodles in oil
(5) Pasta A product manufactured by using durum semolina, durum flour, farina, wheat flour or rice flour as a main ingredient; including macaroni, spaghetti, etc.	
(6) Other noodles Noodle products not specified in the above (1)~(5); including <i>sujebi</i> (Korean pasta soup), dumpling skin, etc.	



9. Beverages



● Combined & aligned “Teas”, “Coffee” and “Beverages” into “Beverages”

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
Teas		Leached tea		Teas	Leached tea
		Liquid tea			Liquid tea
		Solid tea			Solid tea
Coffee		Coffee	Coffee	Coffee	
Beverages	Fruit · vegetable beverages	Concentrated fruit · vegetable juice	Fruit · vegetable beverages	Fruit · vegetable beverages	Concentrated fruit · vegetable juice
		Fruit · vegetable juice			Fruit · vegetable juice
		Fruit · vegetable beverage			Fruit · vegetable beverage
	Carbonated beverages	Carbonated beverage	Carbonated beverages	Carbonated beverages	Carbonated beverage
		Carbonated water			Carbonated water
	Soy milks	Soybean liquid	Soy milks	Soy milks	Undiluted soymilk
		Soy milk			Processed soy milk
		Soy milk powder			Lactobacillus beverage
		Other soy milk			
	Fermented beverages	Lactobacillus beverage	Fermented beverages	Fermented beverages	Yeast beverage
		Yeast beverage			Other fermented beverage
		Other fermented beverage			
	Ginseng · red ginseng beverages	Ginseng · red ginseng beverages	Ginseng · red ginseng beverages	Ginseng · red ginseng beverages	Mixed beverage
	Other beverages	Mixed beverage	Other beverages	Other beverages	Beverage base
		Beverage base			



● Revised the definition of “Coffee”

- Products containing coffee for drinking purposes are classified as “Coffee”

Current	Proposed amendment
A product manufactured by processing coffee beans with/without the addition of food or food additives; it includes roasted coffee (roasted or ground coffee beans), instant coffee (dried soluble extracts of roasted coffee), coffee mix and liquid coffee.	A product manufactured by processing coffee beans with/without the addition of food or food additives; it includes roasted coffee (roasted or ground coffee beans), instant coffee (dried soluble extracts of roasted coffee), coffee mix and liquid coffee (a mixture of coffee and milk products containing not less than 0.5% coffee solid)



- Deleted manufacturing/processing standard for “Fruit · vegetable beverages”
- To induce development of various products by deleting a manufacturing/processing standard irrelevant to safety

Current	Proposed amendment
<Fruit-vegetable beverages>	<Fruit-vegetable beverages>
3) Manufacturing/processing standard (2) In case of unheated fruit-vegetable juice, any food or food additive other than the ingredient fruit/vegetable shall not be used.	3) Manufacturing/processing standard <Deleted>



10. Foods for special purposes



• Combined the subdivided foods for patients into “Foods for patients”

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
Foods for special purposes	Foods for special medical purposes	Balanced nutritional food for patients	Foods for special purposes	Foods for special medical purposes	Foods for patients
		Food for diabetic patients			
		Food for patients with kidney disorder			
		Hydrolyzed food for patients with bowel disease			
		Food with enhanced viscosity for patients with dysphagia			
		Medical-purpose food for providing calorie and nutrition			
		Food for patients with congenital metabolic disorder			Food for patients with congenital metabolic disorder
		Special formula for infants & young children allergic to milk protein			Special formula for infants & young children allergic to milk protein
		Special formula for infants & young children			Special formula for infants & young children



11. Soy sauces and pastes



- Simplified classification by combining some food types of "Soy sauces and pastes"
 - Combined 'Traditional Korean-style soy sauce' and 'Improved Korean-style soy sauce' into 'Korean-style soy sauce'

Before Amendment		After Amendment	
Food class	Food type	Food class	Food type
Soy sauces and pastes	Korean-style <i>meju</i>	Soy sauces and pastes	Korean-style <i>meju</i>
	Improved <i>meju</i>		Improved <i>meju</i>
	Traditional Korean-style soy sauce		Korean-style soy sauce
	Improved Korean-style soy sauce		Brewed soy sauce
	Brewed soy sauce		Acid-hydrolyzed soy sauce
	Acid-hydrolyzed soy sauce		Enzyme-hydrolyzed soy sauce
	Enzyme-hydrolyzed soy sauce		Blended soy sauce
	Blended soy sauce		Korean <i>Doenjang</i> (soybean paste)
	Korean <i>Doenjang</i> (soybean paste)		<i>Doenjang</i> (soybean paste)
	<i>Doenjang</i> (soybean paste)		<i>Gochujang</i> (red peppers paste)
	Seasoned <i>Doenjang</i> (soybean paste)		<i>Chunjang</i> (black soy paste)
	<i>Gochujang</i> (red peppers paste)		<i>Cheonggukjang</i> (fast fermented soybean paste)
	Seasoned <i>Gochujang</i> (red peppers paste)		Mixed paste
	<i>Chunjang</i> (black soy paste)		Other soy sauces and pastes
	<i>Cheonggukjang</i> (fast fermented soybean paste)		
Mixed paste			
Other soy sauces and pastes			



12. Seasoning foods



- Simplified the classification by combining seasoning foods, dressings and edible salts

- Re-classify 'Sauces', 'Tomato Ketchup', 'Composite seasonings' & "Dressings" into "Sauces (food class)"
- Re-classify 'Edible salt' into 'Composite seasonings (food group)'
- Combine 'Dressings' with 'Sauce' since no differences in their definitions

Before amendment			Before amendment			
Food group	Food class	Food class	Food group	Food class	Food class	
21. Seasoning foods	Vinegars	Fermented vinegar	12. Seasoning foods	Vinegars	Fermented vinegar	
		Diluted vinegar			Diluted vinegar	
		Other vinegar				
	Sauces				Sauce products	Sauces
	Tomato ketchup					Mayonnaise
	Curries	Curry powder		Tomato ketchup		
		Curry		Composite seasoning		
	Red pepper powder or shredded red pepper	Red pepper powder		Curries	Curry powder	
	Spice products	Shredded red pepper		Natural spice	Curry	
				Spice preparation	Red pepper powder or shredded red pepper	Red pepper powder
Composite seasoning			Shredded red pepper			
22. Dressings	-	Dressing	Spice products	Natural spice		
		Mayonnaise		Spice preparation		
29. Other food products	Edible salts	Solar sea salt	Edible salts	Solar sea salt		
		Reworked salt		Reworked salt		
		Burnt. melted salt		Burnt. melted salt		
		Refined salt		Refined salt		
		Other salt		Other salt		
		Processed salt		Processed salt		



- Modified the definition according to the integration of food types

Current	Proposed amendment
<p>22. (2) Mayonnaise</p> <p>A product manufactured by using egg yolk or whole egg, edible oil (shall be not less than 65% of vegetable oil), vinegar or fruit juice, egg yolk, egg white, protein hydrolysate, edible salt, sugars, spices, seasonings (amino acid, etc.)</p>	<p>(2) Mayonnaise</p> <p>A product manufactured by methods such as emulsification using edible fats and oil and egg yolk or whole egg; or using vinegar or fruit juice, egg yolk, egg protein, protein hydrolysate, edible salt, sugars, spices, etc.</p>



- Delete the specification for sand powder since it overlaps with insoluble matter

Current							Proposed amendment
	Solar sea salt	Reworked salt	Burnt/melted salt	Refined salt	Other salt	Processed salt	< Deleted >
(6) Sand powder (%)	Not more than 0.2	-	Not more than 0.1	-	-	-	



13. Pickled products and boiled products



- Combined “Kimchies”, “Pickled products” and “Boiled products” into “Pickled and boiled products”
 - Combined ‘Chinese cabbage kimchi’ and ‘Other kimchi’ into ‘Kimchies’ and revised the definition
 - Combined the subdivided food types of boiled products (Boiled agricultural product, boiled fishery product, Boiled livestock product)

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
23. Kimchies	-	<i>Kimchisok</i> (seasoned material for kimchi)	13. Pickled or boiled products	Kimchies	<i>Kimchisok</i> (seasoned material for kimchi)
		Chinese cabbage kimchi			Kimchi
		Other kimchi		Pickled products	Pickled food
Pickled food	Food pickled in sugar				
25. Pickled products	-	Food pickled in sugar		Boiled products	
		Boiled agricultural product			
26. Boiled products	-	Boiled fishery product			
		Boiled livestock product			



14. Alcoholic beverages

15. Processed agricultural products

- Among the food types belonging to 'Chapter 4. General processed foods outside the scope of individual specifications' & '29. Other food products', those manufactured with agricultural products as main ingredients are rearranged to 'Processed agricultural foods'
 - 'Wheat flour' and 'other wheat flour' → Combined into 'Wheat flour'
 - 'Cereal enzyme containing product', 'Germ enzyme containing product', 'Fruit·vegetable enzyme containing product' & 'Other plant enzyme containing product'
 - Combined into 'Enzyme products'
 - Newly established 'Other processed agricultural products' food type



Before amendment			After amendment			
Food group	Food class	Food type	Food group	Food class	Food type	
29. Other food products	29-3 Starches	Starch	15. Processed agricultural products	Starches	Starch	
		Other starch				
Ch. 4. products outside individual spec.	-	Processed starch product				Processed starch product
29. Other food products	29-13 Wheat flours	Wheat flour		Wheat flours	Wheat flour	
		Other wheat flour			Nutrition-fortified wheat flour	
		Nutrition-fortified wheat flour				
	29-4 Processed fruit/vegetable products				Processed peanut or nut products	Peanut butter
	29-1 Processed peanut or nut product	Peanut butter		Processed peanut or nut product		
		Processed peanut or nut product				
	29-6 Cereals				Cereals	
	29-11 processed corn product for popcorn			<Delete> > Processed cereal product		
	29-15 Steamed rice			29-15 Steamed rice		
	29-22 Enzyme products	Cereal enzyme containing product	Cereal enzyme containing product	Enzyme product		
Germ enzyme containing product						
Fruit/vegetable enzyme containing product						
Other plant enzyme product						
29-19 Processed mushroom product		Mushroom fruiting body product				
	Mushroom mycelium product					
Ch. 4. products outside individual spec.	-	Other processed product	Other Processed agricultural products		Processed fruit/vegetable products	
	-	Processed cereal product			Processed cereal product	
	-	Processed pulse product			Processed pulse product	
	-	Tuberous & corn vegetables			Tuberous & corn vegetables	
-		Other processed agricultural product				



● Modified the definitions according to the rearrangement of food types for 'Starches'

Current	Proposed amendment
<Definition for food class>	
A powder product obtained by undergoing processes of grinding, sieving, separation, etc. using the starch ingredient	A powder product obtained by undergoing processes of grinding, sieving, separation, etc. using the starch ingredient; or by processing after adding foods or food additives thereto
<Definition for food type>	
(1) Starch A powder product obtained by processes of grinding, separation, etc. using starch ingredient of potatoes or sweet potatoes	(1) Starch A powder product obtained by processes of grinding, separation, etc. using starch ingredient of potatoes and sweet potatoes, etc.
(2) Other starch Starch not specified in the food type (1)	
<General processed products other than specification>	
4) Processed starch product A product obtained by processing starch as a main ingredient	(2) Processed starch product A product obtained by processing starch; or by processing after adding food or food additives thereto



● Revised the definitions for 'Cereals' and 'Steamed rice'

- Definition for 'Cereals' was revised to make sure the application of "Cereals" takes priority over the similar food type "Confectioneries"

Current	Proposed amendment
<p>29-16 Cereals</p> <p>1) Definition</p> <p>A product obtained by processing of cereals, such as corn, wheat or rice, as main ingredients and fortified with vitamins and minerals; which is manufactured/processed after the addition of vegetables, fruits and nuts, etc. as necessary. However, for those for which standards & specifications have been established, such standard and specifications shall apply.</p>	<p>14-5 Cereals</p> <p>1) Definition</p> <p>A product obtained by processing of cereals, such as corn, wheat or rice, as main ingredients and fortified with vitamins and minerals; which is manufactured/processed after the addition of vegetables, fruits and nuts, etc. as necessary.</p>
<p>29-14 Steamed rice</p> <p>1) Definition</p> <p>A product made by cooking, drying and milling rice; or by cooking and drying.</p>	<p>14-7 Steamed rice</p> <p>1) Definition</p> <p>A product made by cooking, drying and milling rice; or by cooking and drying.</p> <p>The Korean term for "cooking" has been changed for easier understanding.</p>



16. Processed meat products



Before amendment			After amendment			
Food group	Food class	Food type	Food group	Food class	Food type	
Processed meats & Packaged meats	Hams	Ham	Processed meats & Packaged meats	Hams	Ham	
		Raw ham			Raw ham	
		Pressed ham			Pressed ham	
		Sausages		Mixed pressed ham	Sausages	Sausage
				Sausage		Fermented sausage
	Fermented sausage			Mixed sausage		
	Bacon	Mixed sausage		Bacon	Bacon	
		Bacon		Dry stored meat	Dry stored meat	
	Seasoned meats	Dry stored meat		Seasoned meat	Seasoned meats	Seasoned meat
		Seasoned meat		Heated seasoned meat		Processed rib product
		Heated seasoned meat		Natural casing		Ground meat product
		Natural casing		Ground meat product		Natural casing
		Ground meat product		Ground meat product		Meat extract product
	Meat extract products	Processed rib product		Processed rib product	Meat containing product	Meat containing product
		Simple meat extract product		Meat extract products	Packaged meat	Packaged meat
Mixed meat extract product						
Processed meat product of meat extract						
Meat or egg product						
Meat or egg containing products		Meat or egg product				
		Meat containing product				
		Egg containing product				
Packaged meat		Packaged meat				



- **Changed the definition of 'Sausage' to include raw sausages**

- **Classify the following product as 'Sausage' : a product made by stuffing the ground meat or ground meat with food or food additive into a casing then cold stored/frozen**

Current	Proposed amendment
<p>B. Sausages</p> <p>(1) Definition Products made by grinding or finely grinding meat with or without curing; or made by smoking or heating; or fermenting and maturing at low temperature after adding food and food additive to it (Containing no less than 70% of meat and no more than 10% of starch)</p> <p>(2) Type of processed livestock products (A) Sausage : A product made by maturing and drying the meat; or smoking and heating after adding other food or food additives to it (including products that contain eggs for less than 10% of the total meat content)</p>	<p>16-2 Sausages</p> <p>(1) Definition Products made by grinding meat; or by smoking or heating; or fermenting and maturing at low temperature or dehydrating; or stuffing in a casing and refrigerating/freezing after adding food and food additive to it (Containing no less than 70% of meat and no more than 10% of starch)</p> <p>(4) Food type (1) Sausage : A product made by maturing and drying; or smoking and heating; or stuffing in a casing and refrigerating/freezing the meat after adding food and food additive to it (including products that contain eggs for less than 10% of the total meat content)</p>



- Prohibit the use of by-products of meat (ex. Internal organs) for sausages which are made by stuffing unheated ground meat product into casings
- Established specification for 'Enterohaemorrhagic E. coli'

Current	Proposed amendment
<Newly establish>	3) Manufacturing/processing standards (2) Internal organs shall not be used for product which is made by grinding the meat, stuffing in a casing and then refrigerating/freezing it
<Newly establish>	5) Specifications (6) Enterohaemorrhagic E. coli : n=5, c=0, m=0/25 g (Only applied to products made by grinding the meat, stuffing in a casing and then refrigerating/freezing it)



- Revised the definition for 'Bacon' to allow food and food additives to be added

Current	Proposed amendment
<p>C. Bacon (1) Definition A product made by trimming and curing, and then smoking or heating the abdominal parts (pork belly) or other specific parts (sirloin, shoulder meat) of the pork</p>	<p>16-3 Bacon 1) Definition A product made by trimming and curing, and then smoking or heating the abdominal parts (pork belly) or other specific parts (sirloin, shoulder meat) of the pork with or without the addition of food and food additive</p>

17. Processed egg products

- Combined the food types of egg products which were previously subdivided by the egg content
 - Combine 'Salted egg' into 'Heat-moulded egg product'
 - Reduced the egg content for the previous 'Salted egg' : 50% → 30%

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
Egg products	Whole egg liquid	Whole egg liquid	Egg products	Egg product	Whole egg liquid
	Liquid egg yolk	Liquid egg yolk			Liquid egg yolk
	Liquid egg white	Liquid egg white			Liquid egg white
	Whole egg powder	Whole egg powder			Whole egg powder
	Egg yolk powder	Egg yolk powder			Egg yolk powder
	Egg white powder	Egg white powder			Egg white powder
	Heat-moulded product	Heat-moulded product			Heated egg product
	Salted egg	Salted egg		Egg containing product	Egg containing product
	Pidan (Century egg)	Pidan (Century egg)			

18. Milk products

- **Drastic re-organization of types for milk and processed milks**
 - Products made with 100% raw milk without any other substances added are classified as 'Milks'
Products processed by adding foods and food additives to raw milk are classified as 'Processed milks'
 - Combined 'Non-fat milk' & 'Low-fat milk' into 'Milk'



Class	Type	
	Current	Proposed amendment
Milks	Milk	Milk
	Fortified milk	Processed milks (fortified milk)
	Reconstituted milk	Reconstituted milk
	Lactobacillus-added milk	Processed milks (Lactobacillus-added milk)
Low-fat milk	Low-fat milk	Milks (Reconstituted milk)
	Reconstituted low-fat milk	Milks (low-fat milk)
	Fortified low-fat milk	Processed milks (fortified milk)
	Reconstituted fortified low-fat milk	Processed milks (fortified milk)
	Lactobacillus-added non-fat milk	Processed milks (Lactobacillus-added milk)
	Non-fat milk	Non-fat milk
Reconstituted non-fat milk		Milks (Reconstituted milk)
Fortified non-fat milk		Processed milks (fortified milk)
Reconstituted fortified non-fat milk		Processed milks (fortified milk)
Lactobacillus-added non-fat milk		Processed milks (Lactobacillus-added milk)
Processed milk	Processed milk	Processed milks (Processed milk)
	Low-fat processed milk	Processed milks (Processed milk)
	Non-fat processed milk	Processed milks (Processed milk)
	Milk beverages	Processed milks (Processed milk)
Lactose-hydrolyzed milk	Lactose-hydrolyzed milk	Processed milks (Lactose-hydrolyzed milk)
	Low-fat lactose-hydrolyzed milk	Processed milks (Lactose-hydrolyzed milk)
	Non-fat lactose-hydrolyzed milk	Processed milks (Lactose-hydrolyzed milk)
Goat milk	Goat milk	Goat milk

Proposed amendment	
Class	Type
Milks	Milk
	Reconstituted milk
Goat milk	Goat milk
Processed milks	Fortified milk
	Lactobacillus-added milk
	Lactose-hydrolyzed milk
	Processed milk



● **Supplemented the inadequacies of the comprehensive amendment notification (2017.4.17, Prior notice)**

- Retained the specification of 'milk fat' for low-fat milks and milk products

Comprehensive amendment ('16.12.29)	Pre-announcement ('17.4.17)	Comprehensive amendment ('16.12.29)	Pre-announcement ('17.4.17)															
18. Milk products 18-1 Milks 1) ~ 4) (Omitted) 5) Specifications (1) (Omitted) (2) Milk fat(%) : Not less than 3.0 (Not more than 2.6 for low-fat milk) (3) (Omitted) (4) Coliform group : n=5, c=2, m=0, M=10 (5) ~ (8) (Omitted) 6) (Omitted)	18. Milk products 18-1 Milks 1) ~ 4) (Same as current) 5) Specifications (1) (Same as current) (2) Milk fat(%) : Not less than 3.0 (Except, 0.6~2.6 for low-fat milk, not more than 0.5 non-fat milk) (3) (Same as current) (4) Coliform group : n=5, c=2, m=0, M=10 (Sterilized products are excluded) (5) ~ (8) (Same as current) 6) (Same as current)	18-2 Processed milks 1) ~ 4) (Omitted) 5) Specifications (1) ~ (2) (Omitted) <Newly established> <Newly established> (3) ~ (4) (Omitted) (5) Coliform group : n=5, c=2, m=0, M=10 (6) ~ (10) (Omitted) 6) (Omitted)	18-2 Processed milks 1) ~ 4) (Same as current) 5) Specifications (1) ~ (2) (Same as current) (3) Milk fat(%) <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Type Spec</th> <th>Fortified milk</th> <th>Lactobacillus-added milk</th> <th>Lactose-hydrolyzed milk</th> <th>Processed milk</th> </tr> </thead> <tbody> <tr> <td>milk fat(%)</td> <td>≥3.0</td> <td>≥2.6</td> <td>≥2.7</td> <td>≥2.7</td> </tr> <tr> <td></td> <td colspan="2">(Except, 0.6~2.6 for low-fat products, ≤0.5 for non-fat product)</td> <td></td> <td>(Low-fat products and non-fat products are excluded)</td> </tr> </tbody> </table> (4) Crude fat(%) ① 0.6~2.6 (limited to low-fat products among processed milks) ② Not more than 0.5 (limited to non-fat products among processed milks) (5) ~ (6) (Same as current) (7) Coliform group : n=5, c=2, m=0, M=10 (sterilized products are excluded) (8) ~ (12) (Same as current) 6) (Same as current)	Type Spec	Fortified milk	Lactobacillus-added milk	Lactose-hydrolyzed milk	Processed milk	milk fat(%)	≥3.0	≥2.6	≥2.7	≥2.7		(Except, 0.6~2.6 for low-fat products, ≤0.5 for non-fat product)			(Low-fat products and non-fat products are excluded)
Type Spec	Fortified milk	Lactobacillus-added milk	Lactose-hydrolyzed milk	Processed milk														
milk fat(%)	≥3.0	≥2.6	≥2.7	≥2.7														
	(Except, 0.6~2.6 for low-fat products, ≤0.5 for non-fat product)			(Low-fat products and non-fat products are excluded)														



● **Combined types for “Cheeses”**

- Subdivided types of “Cheeses” are classified into either ‘Natural cheese’ or ‘Processed cheese’
- Modified the definition & manufacturing/processing standards for each cheese type
- * Established the milk solid content (18%) originated from natural cheese as the minimum quality requirement for processed cheese

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
Milk products	Natural cheeses	Hard cheese	Milk products	Cheeses	Natural cheese
		Semi-hard cheese			Processed cheese
		Soft cheese			
		Fresh cheese			
	Processed cheeses	Hard processed cheese			
		Semi- hard processed cheese			
		Mixed processed cheese			
		Soft processed cheese			



● **Established the minimum quality specifications in the definitions of types according to the integration of types**

Proposed amendment	
Types	Definitions
Natural cheese	Products made by processing of coagulated raw milk or milk products by adding Lactobacillus, milk clotting enzyme, organic acid, etc., then processed after whey is removed. Also, it includes products made by concentrating or coagulating by heating the whey or whey with raw milk, milk products, etc. added
Processed cheese	Products made from natural cheese as main ingredients to which other foods or food additives are added, then processed with or with out emulsification; and have milk solids of 18% that originates from natural cheese

※ (Reference) Previously established component specifications of milk solids and milk fat in cheeses

Classification		Milk solid (%)	Milk fat(%)
Natural cheese	Hard cheese	≥60.0	≥24.0
	Semi-hard cheese	≥40.0	≥9.8
	Soft cheese	≥35.0	≥7.0
	Fresh cheese	≥18.0	≥3.6
Processed cheese	Hard processed cheese	≥60.0	≥25.0
	Semi-hard processed cheese	≥46.0	≥18.4
	Soft processed cheese	≥38.0	≥7.6
	Fresh processed cheese	≥34.0	≥6.8

19. Processed fishery products

- Newly established the food group of 'Processed fishery products'
- Relocated 'Fish meat product', 'Jeotkal (salted and fermented seafood)', 'Dried fish and shells', 'Seasoned laver', 'Agar' & 'Other fishery products' to 'Processed fishery products'

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
Fish meat products		Fish cake	Processed fishery products	Fish meat products	Fish flesh
		Fish sausage			Fish meat paste
		Semi-finished fish meat product			Semi-finished fish meat product
		Fish flesh			Fish cake
		Fish meat paste			Fish sausage
		Other processed fish meat product			Other processed fish meat product
Jeotkal (Salted and fermented seafood)		Jeotkal	Processed fishery products	Jeotkal (Salted and fermented seafood)	Jeotkal
		Seasoned Jeotkal			Seasoned Jeotkal
		Aekjeot (fish sauce)			Aekjeot (fish sauce)
		Seasoned Aekjeot			Seasoned Aekjeot
		Sikhae (fermented fish with grains)			Seasoned dried fish and shells
Dried fish and shells		Seasoned dried fish and shells	Processed fishery products	Dried fish and shells	Dried fish and shells
		Dried fish and shells			Other dried fish and shells
		Other dried fish and shells			
Other food products		Seasoned laver	Processed fishery products	Seasoned laver	Seasoned laver
		Agar			Agar
Other than individual spec.		Other processed fishery products		Other processed fishery products	Other processed fishery products



- Revised the definition of 'Seasoned laver' to include oil-treated laver without seasoning

Current	Proposed amendment
<Seasoned laver>	<Seasoned laver>
1) Definition A product produced by seasoning and processing dried laver (including lightly roasted laver) using seasonings, salt, etc., with or without oil-treatment	(1) Definition A product produced by roasting dried laver (including lightly roasted laver); or seasoning and processing with edible fats and oils, seasonings, salt, etc.



20. Processed animal products
23. Other food products



- **Newly established food types of 'Processed insect product' & 'Other processed animal products'**
- **Re-classified food types**
 - Re-classified 'Processed soft-shelled turtle product', 'Yeast products' & 'Processed extract products' into 'Processed animal products'
 - Integrated 'Dried yeast' into 'Dried yeast products', 'Extracted product' into 'Processed extract product'

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
				<Newly established>	Processed insect product
Other food products	Processed soft-shelled turtle products	Soft-shelled turtle powder	20. Processed animal products	Processed soft-shelled turtle products	Soft-shelled turtle powder
		Soft-shelled turtle powder product			Soft-shelled turtle powder product
		Soft-shelled turtle oil product			Soft-shelled turtle oil product
	Yeast products	Dried yeast	23. Other food products		Yeast products
		Dried yeast product			
		Yeast extraction product			
	Processed extract products	Extracted product	20. Processed animal products		Processed extract product
		Processed extract product			
				<Newly established>	Other meat or egg
					Other processed animal products



21. Honeys and processed pollen products



- **Re-classification of food types**
 - 'Honeys', 'Processed royal jelly products' & 'Processed pollen products' are re-classified into the food group of 'Honeys and processed pollen products'
 - Changed the names of food classes : Processed royal jelly products → Royal jellies
Processed pollen products → Pollen products
- Combined 'Fresh royal jelly' & 'Freeze-dried royal jelly' into 'Royal jelly'
- Combined 'Pollen extract' into 'Processed pollen', 'Pollen product' with 'Pollen extract product', and changed the name of food type to 'Pollen containing product'

Before amendment			After amendment			
Food group	Food class	Food type	Food group	Food class	Food type	
Other food products	Honeys	Honeycomb honey	19. Honeys and processed pollen products	Honeys	Honeycomb honey	
		Honey			Honey	
		Sugar-fed honeycomb honey			Sugar-fed honeycomb honey	
		Sugar-fed honeycomb honey			Sugar-fed honey	
	Processed royal jelly products	Fresh royal jelly		Royal jelly	Royal jelly products	Royal jelly
		Freeze-dried royal jelly				Royal jelly product
		Royal jelly product				
	Processed pollen products	Processed pollen		Pollen products	Processed pollen	
		Pollen extract				
		Pollen product			Pollen containing product	
		Pollen extract product				



- **Re-amendment of Comprehensive amendment notification (2017.4.17, Prior notice)**
 - Revised the definition of 'Sugar-fed honey' and modified the specification for carbon isotopes ratio

Comprehensive amendment ('16.12.29)					Pre-announcement ('17.4.17)				
5) Specifications					5) Specifications				
	Honey comb honey	Honey	Sugar-fed honey comb honey	Sugar-fed honey		Honey comb honey	Honey	Sugar-fed honey comb honey	Sugar-fed honey
(1)~(9)	(Omitted)				(1)~(9)	(Same as current)			
(1 0) Carbon isotopes ratio(‰)	≤ -22.5‰	≤ -22.5‰	> -22.5‰ ≤ -15.0‰	> -22.5‰ ≤ -15.0‰	(1 0) Carbon isotopes ratio(‰)	≤ -22.5‰		> -22.5‰	
6) (Omitted)					6) (Same as current)				

22. Convenience foods

- Changed the name of 'Ready-to-eat/convenience foods' to 'Convenience foods'
- Re-classified 'Raw food products' & 'Dumplings' into 'Convenience foods'

Before amendment			After amendment		
Food group	Food class	Food type	Food group	Food class	Food type
Other food products	Raw food products	Raw food product	22. Convenience foods	Raw food products	Raw food product
		Raw food containing product			Raw food containing product
Ready-to-eat/convenience foods		Read-to-eat food		Ready-to-eat/convenience foods	Read-to-eat food
		Fresh convenience food			Fresh convenience food
		Ready-to-cook food			Ready-to-cook food
Bread or rice cake		Dumplings		Dumplings	Dumpling
					Dumpling skin

III

Follow-up actions on comprehensive amendment (’17.4.17 prior notice)

III Follow-up actions on comprehensive amendment

(‘17.4.17 prior notice)

• Details of changes made on food types

Classification		Before amendment		After amendment	
		# of types	Subtotal	# of types	Subtotal
Modifications made for food types	Changes in food type names	11	127	11	39
	Combination of food types & changes in food type names	69		26	
	New addition/Deletion	-		4/2	
	Integration into another type	47*		234 (35*)	
No changes		234			
Total		361		273	


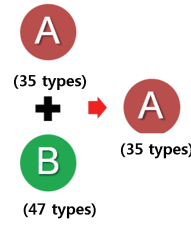
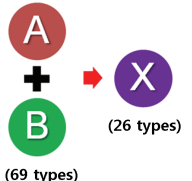

* 47 types were integrated into 35 of the pre-existing types

● **Transitional measures on the application of changes made for food types (Prior notice)**

- **127 types with their names changed are subject to early enforcement to allow immediate application of the amendments ('17.6)**

※ Except, the repealed types are subject to parallel application until the enforcement date of the Comprehensive Amendment Notification (~2017.12.31) to allow gradual changes in labeling

● **Review of the enforcement date**

Classification	No changes	Alignment of types		
		Case 1	Case 2	Case 3
Form	 <p>(234 types)</p>	 <p>(35 types) + (47 types) → (35 types)</p>	 <p>(26 types) + (69 types) → (26 types)</p>	 <p>(11 types)</p>
# of types	234 types	47 types	69 types	11 types
Enforcement date	2018.1.1	During June of 2017 (Those types anticipated to be repealed are subject to parallel application until 2017.12.31)		



■ Standard application method : Apply according to the labeled type

(1) Case 1 : A + B → A (47 types)

- If a product is labeled as A, apply amended standards for A
- * in case of changing the labeling of type name from B to A, apply the amended standards for A
- If a product is labeled as B, then apply standards for B
- * Until the overall enforcement date of the comprehensive amendment, the repeal of type B is deferred and temporarily subjected to parallel application

(2) Case 2, 3 : A + B → X (69 types) & A → X (11 types)

- If a product is labeled as X, then apply standards for X
- If a product is labeled as A, then apply standards for A; if labeled as B, then apply standards for B
- * Until the overall enforcement date of the comprehensive amendment, the repeal of type A and B is deferred and temporarily subjected to parallel application

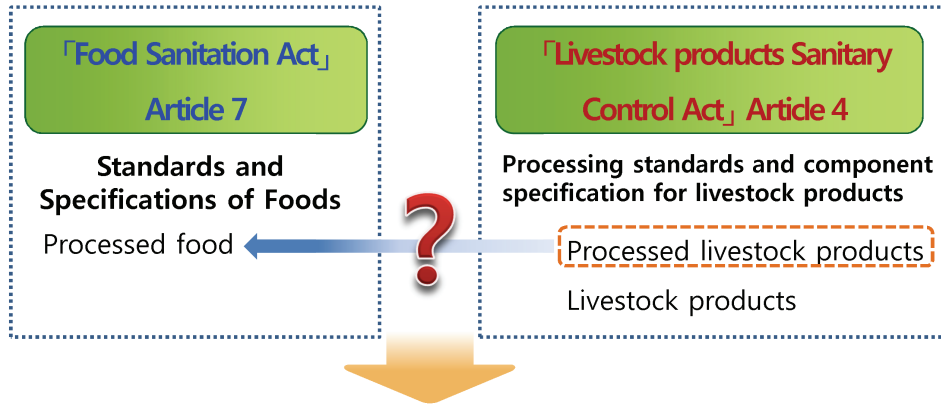


■ Application of statistical concept of microbiological specifications, etc.

- Among those types for which amendments are subject to early enforcement, the introduced **microbiological statistical concepts** and the microbiological specification of those **types transferred from 「Processing Standards and Component Specifications for Livestock Products」** shall follow the current specifications before amendment until Dec. 31st of 2017.



The Minister of MFDS



**Combined Notice(Food Code) : (Processed)Food, livestock products,
Processed livestock products**
(Follow the current relevant law until the revision of the law)

